



FINE AUSTRALIAN WINES

L I M I T E D

2017 *Heathcote*

SHIRAZ



Winemaking

Fruit was harvested in the cool of the early morning, with lower temperatures preserving the fruit for transport to the winery. Fermentation was carried out in stainless steel vertical fermenters for 7 days at approximately 25° degrees. It was then pressed at 1 baume and left to ferment until dry, then racked onto French oak to complete Malolactic fermentation. After this was complete the wine was filtered and transferred back to French and American oak for approximately 10 months.

Tasting note

The Limited Heathcote Shiraz shows intense black cherry aromas coupled with hints of raspberry, vanilla, chocolate and earthy complexity. Sweet raspberry flavours with elements of fresh chalky cocoa-like tannin, married with blueberry and sweet toasty oak flavours that brings good length to a well-balanced palate.

Region

Heathcote

Wine Analysis

Alcohol: 14.50% pH: 3.45
TA: 6.34 g/l RS: 2.9 g/l

Style

Full bodied red showing varietal fruit characters and integrated sweet spicy oak.

Food Match

This wine is great match for char grilled steak or slow cooked game.

Cellaring

This wine has been made to drink now but will cellar for 5 to 10 years.

Bill Gumbleton,
Winemaker



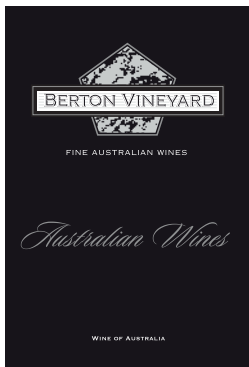


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Carton Packaging

Packaging Detail

Range: Limited Release

Product: Shiraz

Approx. Case Weight: 16kg

Bottle Barcode No: 9335966004245

Carton Barcode No: -

Bottle: Super Premium Claret - (AG-027)

Bottle Weight (grams): 732

Package Weight (grams): 1458

Bottle Dimensions (hxd): 329mm x 75mm

Carton Size: 6 pack

Carton Dimensions: 230mm x 156mm x 335mm

Slipsheet Configuration: 128 (domestic) - 84 (export)